By Nola Straub

Last summer I asked for Zucchini recipes and I received some this year to share. Gardens should soon start to produce that long green vegetable that can be served with meats, made into bread or masqueraded as dessert with sweetness.

Zucchini Salsa over

Ham Steak

Pat Cramer

1 zucchini diced in 1/2-inch squares

2 tbsp. fresh lime juice

1 tbsp. extra virgin olive oil

1/4 tsp. salt

1/2 c. black beans, rinsed and drained

1/4 med. onion, finely chopped

1 small jalapeno pepper, minced (If you prefer mild salsa, remove seed and de-vein the jalapeno before chopping.)

Toss all salsa ingredients in a bowl. Serve over Ham Steak.

Ham Steak

2 tsp. olive or canola oil

1 tbsp. chili powder

2 tbsp. low sugar apricot jam, warm

Heat oil in a large skillet over medium-high heat. Sprinkle both sides of ham with chili. Add ham to skillet and cook 5 to 6 min. reducing heat if it starts to get too dark. Ham should be hot in center. Top with jam spreading on the top and serve with Zucchini Salsa.

Easy Zucchini Quiche

Pat Cramer

Pre-heat 400 degrees.

4 c. zucchini, grated

1 1/2 c. biscuit baking mix

3 eggs, beaten

1/2 c. vegetable oil

1 tsp. salt

1/2 tsp. pepper

1 tsp. dried oregano

1/2 c. onion chopped

1 3/4 c. shredded cheddar cheese

Mix zucchini, biscuit mix, oil, eggs until well blended. Add remaining spices, onion, and cheese. Bake at 400 degrees for 25 min.

Zucchini Toss Side Dish

Pat Cramer

1 pound medium zucchini, cut into 1/4” thick slices

1 1/2 tsp. olive oil

1 tbsp. grated parmesan cheese

1/4 tsp. grated lemon rind

1/4 tsp. salt

1/4 tsp Pepper

Sauté zucchini in hot oil in a large skillet over medium-high heat 5 min. or until crisp-tender. Remove from heat; cover and let stand 5 min. Combine cheese and remaining 3 ingredients. Spoon zucchini into a serving dish, and sprinkle with cheese mixture; toss gently. Serve immediately. 3 servings.

Zucchini & Corn

with Cilantro

Pat Cramer

3 med. zucchini, quartered and sliced

2 c. frozen corn

1 tsp. olive oil

4 tsp. minced fresh cilantro

2 tsp. lime juice

1/2 tsp. lemon-pepper seasoning

1/4 tsp. salt

In large skillet, cook zucchini and corn in oil over medium heat for 6-8 min. or until tender. Remove from the heat. Stir in the remaining ingredients.

Zucchini Fries

Pat Cramer

1 med. Zzucchini

1/2 c. all-purpose flour

1 tsp. onion salt

1 tsp. dried oregano

1/2 tsp. garlic powder

1 egg, lightly beaten

1/3 c. milk

1 tsp. vegetable oil

4 c. Corn Chex, crushed

Oil for deep fat frying

Cut zucchini in half widthwise, then cut each half lengthwise into eight wedges; set aside in a bowl combine the flour, onion salt, oregano and garlic powder. Combine the egg, milk, and oil; stir into the dry ingredients just until blended. Dip zucchini wedges in batter, then roll in crushed cereal. In and electric skillet or deep-fat fryer, heat oil to 375 degrees. Fry zucchini wedges, a few at a time, for 3-4 min. or until golden brown. Drain on paper towels; keep warm. Serves four.

If any of you have good garden recipes how about sharing with Wauneta???

Send recipes/memories to: Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.